

# Heavy Duty Gas Step-Up Hot Plates

## Models:

- UTOG24-SU4   
  UTOG36-SU6   
  UTOG48-SU8



Model UTOG24-SU4

### Standard Features:

- SS front, sides and back
- 4" SS adjustable legs
- 3/4" NPT gas regulator with "T" gas manifold connection for straight through rear or flush-mount gas connections.
- SS front rail; 4" (102mm) deep overall with 3 1/2" (89mm) top work surface
- SS large capacity crumb tray
- Split ergonomic grates which are easy to handle and clean
- Pilots are protected from spills
- 30,000 BTU (Natural Gas) Performer Pro 2-piece octagonal gas burners
- Burners are controlled with individual adjustable valve
- Models are available with 2, 4, 6, and 8 open-top burners

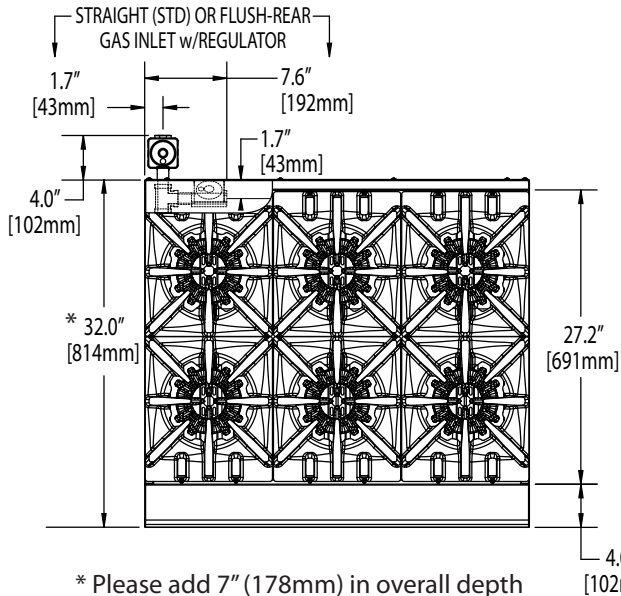
### Optional Features:

- Stainless steel skirt for dias/ counter surface mounting. The stainless steel skirt will reduce overall unit height by 1 3/4" (44.45mm).
- Stainless stand with solid top and holding shelves, and adjustable feet
- Stainless stand with solid top and holding shelves, and casters, (locking front)
- Removable stainless steel attachment condiment rail with universal 1/9 or 1/3 food pan cut outs (pans supplied by others)

US Range designed these heavy duty counter hot plates for high-volume production, while offering the flexibility to match up with a full counter lineup. Models available with 2, 4, 6 and 8 open top burner combinations.

Available in nominal imperial widths 24" (600mm) to 48" (1200mm) with 19-13/16" (503mm) height, and 32" (814mm) depth. Split ergonomic cast iron grates protect pilots from spill-overs, and are easy to handle and clean. Each individually valve-controlled burner is rated at 30,000 BTU/h (8.78 kW) natural gas or 26,000 BTU/h (7.61 kW) propane gas. Stainless steel front, sides and back with large capacity stainless steel crumb tray.

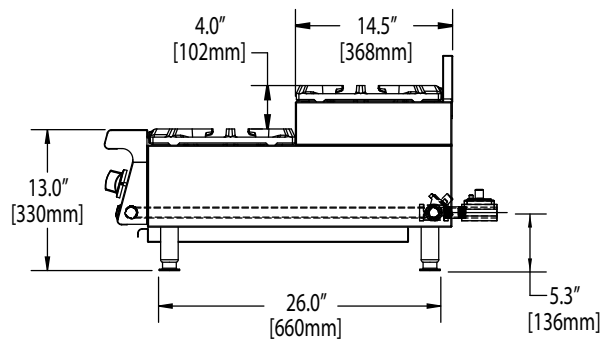
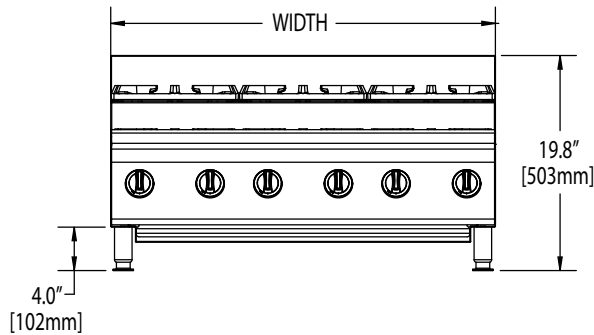




For use with Natural or Propane gas only. Gas input ratings shown for installations up to 2000 ft., (610m), above sea level. Please specify altitudes over 2000 ft. and gas type when ordering.

Garland/U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland/U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.

\* Please add 7" (178mm) in overall depth with attachment condiment rail option.



Model #	Width In (mm)	Height (w/std legs)	Depth In (mm)	Total Input (BTU)		Shipping Information	
				NAT	PRO	Lbs/Kg	Cu Ft
UTOG24-SU4	23-5/8 (600)	19-13/16 (503)	32 (814)	120,000	104,000	135/61	8
UTOG36-SU6	35-7/16 (900)			180,000	156,000	191/87	25
UTOG48-SU8	47-1/4 (1200)			240,000	208,000	247--/112	33

SUPPLY OPERATING PRESSURE				MANIFOLD OPERATING PRESSURE				CLEARANCES	
NATURAL GAS		PROPANE		NATURAL GAS		PROPANE		INSTALLATION TO COMBUSTIBLE	
"WC	MBar	"WC	Mbar	"WC	MBar	"WC	Mbar	Sides	Rear
7	17.5	11	27.5	4.5	11	10	24.5	7" (178mm)	6" (152mm)

Form# UTOG-SU (09/25/13)